

# aqua × aqualuna

張保仔 大張保

## Evening Cruise | Moonlight Dinner

aqualuna Evening cruise | 5:30pm at Tsim Sha Tsui Pier 1 or 5:45pm at Central Pier 9

6:45pm | Aqua Moonlight Dinner

tuna and salmon tartare with salmon roe, caviar and crispy wonton wrapper

吞拿魚 · 三文魚他他配三文魚子、黑魚子、及炸雲吞皮

Seared kagoshima wagyu beef with caviar nigiri

火炙鹿兒島和牛伴黑魚子壽司

Snow crab and crab roe steamed egg custard

蟹肉、蟹膏茶碗蒸

Sicilian red prawns carpaccio, sea urchin, egg yolk emulsion, basil oil and crunchy capers

薄切西西里紅蝦配海膽、蛋黃醬 · 羅勒精油及脆刺山柑

Scallop, shiso and asparagus tempura with japanese bottarga & yuzu miso sauce

帶子、紫蘇葉及蘆筍天婦羅配烏魚子及柚子味噌醬

Aqua's signature italian fassona beef tartare + \$98

經典生牛肉他他 另加 98 元

select one

braised duck "ravioli del plin", duck jus, parmigiano fondue and crispy sage

燉鴨肉意大利餃子配鴨肉醬汁、帕馬森芝士醬及脆鼠尾草

Champagne and lobster bisque risotto with red prawns, scallop, baby squid, black ink and parsley + \$198

香檳及龍蝦濃湯燴飯配紅蝦、扇貝、墨魚仔、墨汁及香芹 另加 198 元

select one

grilled chilean sea bass and lobster tempura with truffle lobster sauce

烤雪花魚伴龍蝦天婦羅配龍蝦汁

braised beef short rib, potato terrine, spinach, red wine and honey reduction

紅燒牛小排配馬鈴薯千層方塊、菠菜及紅酒汁

chilli teriyaki lamb with yuzu, garlic & miso

燒羊架配柚子照燒汁

grilled carabinero with chickpeas and "arrabbiata" sauce + \$298

燒西班牙紅蝦配鷹嘴豆及香辣茄醬 另加 298 元

stone-grilled wagyu tenderloin and crispy garlic chips

served with three sauces: onion and garlic - sour soy - sansho pepper soy +\$368

石燒和牛牛柳伴炸蒜片配三色汁 另加 368 元

Aqua's signature tiramisu

自家製意大利芝士蛋糕